

President and Mrs. Wilson Expected Home This Morning from Week-End Cruise Down Potomac; Secretary and Mrs. Baker Guests Aboard Sylph

Other News of Society at the Capital

The President and Mrs. Wilson are expected to return to the White House this morning from their week-end cruise aboard the Mayflower. They were accompanied by Mr. John Randolph Bolling.

The Secretary of the Treasury will return to Washington today after spending the week-end with Mrs. McAdoo at Spring Lake, N. J.

The Secretary of War and Mrs. Baker were the guests of the Secretary of the Navy and Mrs. Daniels for a week-end cruise aboard the Sylph. Mr. and Mrs. Bagley Daniels was also a member of the party.

Mrs. Lewis Foster, wife of Capt. Foster, U. S. A., entertained informally at supper last evening at her residence at Fort Myer. Among her guests were Mrs. Clemens McMillan, Mrs. Forsyth, Mr. and Mrs. Ralph Smith, Mrs. Pausher, Mr. Newman, Mr. Davies, Mr. Walker and Capt. Powell.

Mr. and Mrs. John H. Hewson, of 1013 Sixteenth street, are at the Hotel Lafayette for a short stay. Mr. and Mrs. J. M. Willis, of Philadelphia, are also registered at the Lafayette.

Former Senator Charles A. Towne left the Lafayette yesterday morning for a motor trip to Atlantic City and New York.

Mr. and Mrs. William T. McArthur, of Los Angeles; Mr. and Mrs. Elmer C. Smith and Mr. Beauchamp E. Smith, of New York, Pa., have motored to Washington from Annapolis and are stopping at the Shoreham during their visit to this city.

The Russian Ambassador and Mme. Bakhteff, the Spanish Ambassador and Mme. Riano, Col. Don Nicholas Urcullu y Cereijo, military attaché of the Spanish Embassy, and Senora Urcullu y Cereijo; Baron Renaud d'Ursel, second secretary of the Russian Embassy; the governor of New York and Mrs. Charles S. Whitman, the governor of Rhode Island and Mrs. R. Livingston Beeckman, Mr. and Mrs. Perry Belmont, Mr. and Mrs. Vincent Astor, Mrs. August Belmont, Mr. and Mrs. John R. Drexel, Mr. and Mrs. James B. Duke and Mr. and Mrs. Ellisha Dyer, were among the guests at a ball given Saturday evening at the Golf Club at Newport by Mrs. Gifford A. Cochran and Mrs. Sanford, when society danced in a grove of real orange trees in full fruit. The affair proved to be one of the most artistic and distinctive affairs of the season and the setting was achieved by great numbers of tall orange trees which answered to sprigs from the green-carpeted floor, their tops reaching to a ceiling, completely hidden by vines.

Mrs. Herbert Shipman went to Narragansett Pier Saturday, accompanied by Mrs. Reginald C. Vanderbilt, Mr. Sidney J. Colford, Jr., and J. C. Fremont, U. S. N., whom she entertained at luncheon at the Casino, afterward going to the polo game.

Surgeon Gen. Rupert Blue, U. S. A., has arrived at Virginia Hot Springs with Victor Blue, joining the group of Washingtonians.

Jonkheer A. W. L. Tjarda van Starkenborgh-Stachouwer, attaché of the Netherlands Legation, and Mme. van Starkenborgh-Stachouwer will leave Washington tomorrow for Chester, Nova Scotia, where they will be the guests of the late's parents, Mr. and Mrs. Theodore Marburg, of Baltimore, for the remainder of the summer.

Lieut. Theodore Marburg, Jr., of the Royal British Flying Corps, and his bride, who was Baroness Gesselle de Yaverlo, of Belgium, are also the guests of Mr. and Mrs. Marburg.

Mrs. Charles F. Shafer will leave Washington tomorrow for Deer Park, Md., where she will remain for the month of August.

The Misses Glasgow, daughters of Maj. Glasgow, U. S. A., have gone to Arundel-on-the-Bay, where they are the guests of Miss Mary Weller McCarthy.

Mrs. Humphrey, wife of Maj. Gen. Charles F. Humphrey, U. S. A., is established for the season in their Cape May cottage.

Mrs. George S. Cooper will leave shortly for Charleston, W. Va., where she will be the guest of her son-in-law and daughter, Mr. and Mrs. Robert Carruthers Jeffers.

Mrs. McKenney, wife of Capt. Robert McKenney, U. S. A., during the absence of her husband on the border, has gone to spend the summer with her parents at Annapolis, Pa., after a visit with her two children to Capt. McKenney's parents, Rev. and Mrs. William I. McKenney, at Annapolis.

Mr. and Mrs. Harrie Craig Ansley, accompanied by Miss Ansley and Mr. Urquhart Ansley, will leave Washington today in their private car for Goshen, Va., where they will spend some time at the Alleghany Inn.

Miss Ernestine Bordeaux and Miss Lucille Bordeaux, of Seattle, and Miss Claudia and Miss Aloysia Bordeaux, of Chicago, are stopping at the Shoreham.

Mr. and Mrs. Jerome N. Bonaparte went to Narragansett Pier Saturday from Newport and entertained Mr. John P. Kennedy and Miss Theresa Kohn at luncheon. After attending the polo match they returned to Newport, accompanied by Miss Kohn, who was their guest over the week-end.

Col. Richmond P. Davis, U. S. A., and Mrs. Davis are at Fishers Island until the autumn.

Mrs. Robert Dunlap, wife of Maj. Dunlap, U. S. M. C., is visiting Mrs. Belknap at Pomfret, Conn.

Mr. and Mrs. Olive Livingston Du Val gave a dinner in their Stockbridge villa for Rear Admiral Bradley A. Fluke, U. S. N., retired, Mrs. Fluke and Miss Florence Fluke.

Dr. Lulu I. Waters, of Fontainebleau, left Washington Saturday to attend the osteopaths' convention in Kansas City. From there she will go to visit her sister.

MISS ELIZABETH LOUDON KOLB, called by Gov. Brumbaugh, "the sweetest girl in Pennsylvania," who has announced her engagement.



ter in Marshalltown, Iowa. She will also visit in Duluth and Buffalo, returning to Washington about September 1.

Mr. Burton J. Henderick, of New Rochelle, N. Y., has arrived in Washington and is stopping at the Shoreham.

honey-suckle of Illinois, till they have all danced around as far as space allows."

Because d'Arbly had success at raising cabbages, they fed on these vegetables every day for a month. Although better times came for the retired French general and his celebrated wife, they were always poor, but they never felt to the false point of view of thinking that their marital happiness would have been any more complete had they possessed a million.

George Douglas Campbell, Duke of Argyll, married Lady Elizabeth Leveson-Gower, seventy-two years ago today. Perhaps in spite of his closeness to British nobility he was one of the leading statesmen of his time and in oratory ranked next to Gladstone. The marriage was blessed by no less than five sons and seven daughters. The eldest son, when Marquis of Lorne, married Princess Louise, the fourth daughter of Queen Victoria, thus bringing his family into the royal family circle of Great Britain.

By MARY MARSHALL.
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The fact that Frances Burney was past forty at the time of her marriage did not mean that she approached that happy event with one whit less of romance and sentiment than would have been the case had she married when still in her teens. And though she and General d'Arbly, who became her husband, had to live upon the small income of "Frances," amounting to only a hundred pounds, or five hundred dollars a year, the event proved to be extremely felicitous.

The truth of the matter seems to be that Fanny d'Arbly was deeply in love and as deeply loved by the man whom she had chosen from many suitors. And a hundred and twenty-three years ago no less than now that alone and nothing else spelled marital happiness.

At the time this celebrated English author met Captain d'Arbly, who was a French royalist army officer in exile in England, she described him to one of her friends in these words: "Monseigneur d'Arbly is one of the most sincerely interesting characters that can ever have been formed. He has a sincerity, a frankness, and ingenious openness of nature that I have been unjust enough to think could only belong to a Frenchman. With all this, which is his military portion, he is passionately fond of literature, a most delicate critic in his own language, well versed in both Italian and German, and a very elegant poet. He has just undertaken to become my French master for pronunciation and he gives me a long daily lesson in reading. In return I hear him in English."

No wonder the clever little Monseigneur, who was passionately fond of literature, himself, fell in love, and the fact that Monseigneur d'Arbly had no fortune and no prospect of occupation of any kind, objected to the union, seemed only to kindle her love. Before many months had passed, on the last day of July, 1783, the wedding took place in the old Mickleham church, at Miss Burney's home in Engham. On the following day the ceremony was repeated at a Roman Catholic church. Almost immediately Monseigneur and Madame d'Arbly went to live on a small farm, the retired officer hoping in this way to help toward his own sustenance.

Madame d'Arbly describes her husband's garden with some humor. "Our garden," she says, "is not yet the most profitable thing in the world. Monseigneur d'Arbly assures me it is to be the staff of our table and existence. And then she goes on to say that he had spent the entire morning weeding, only to find that the supposed weeds had been the young shoots from an asparagus bed. "His greatest passion is for transplanting. Everything he possesses he moves from one end of the garden to the other to produce better effects. Roses take place of jasmynes, jasmynes of honeysuckle and

'GATOR SEEKERS DISAPPOINTED

Visitors to Zoo Hold Indignation Meeting in Rock Creek Park.

There was a "double-header" tramp on the list for Washington "hikers" yesterday, and both were well attended.

One was a journey afoot toward Great Falls, and the other a "hoofing" to Rock Creek Park.

Two organizations participated, traveling in opposite directions. The Wanderlusts executed a reverse marathon to the Falls, while the Wonder Whatists were out in full measure at Rock Creek Park searching for stray alligators.

All during the day little groups of the "Wonder Whatists" were to be seen strolling in every direction about the broad expanse of hill and dale which surrounds Uncle Sam's Zoo, intently in search of something. It was a great day. The beaver dam appeared to the mystery solvers to be the most fertile spot for the search for things aquatic, and it was generally believed that all the Wonder Whatists had assembled there about 3 o'clock in the afternoon, for a careful study of things superficial and an analysis of the things real.

Later conference was held and it was determined that all that was reported in regard to the freedom of alligators about the suburbs was pure "bunk," the product of a fertile brain of an undeveloped and overzealous reporter.

It further was agreed that upon the next assembly of the "Wonder Whatists" at the beaver dam they would dedicate some form of monument to the memory of the missing alligator, in case he is not located, and all present vowed to change the name of the beaver dam, whereupon a pint bottle was produced and the place christened "Lloydam."

The Wanderlusts turned out in force yesterday for the weekly hike. Fairview, south of the Great Falls line, was the objective point. The start was made from Thirty-sixth and M streets northwest, at 2:15 yesterday afternoon and the trail followed two years ago to the Falls by way of Difficult Run, was again traveled. Fine weather brought out a large number who enjoyed the walk.

HOUSEWIFE'S DAILY ECONOMY CALENDAR

OMELET WISDOM.

By FRANCES MARSHALL.

The cook who can make good omelets has mastered an important art, for a good omelet can be used to add the finishing touch to breakfast, luncheon or dinner.

A baked omelet at dinner, served as a separate course, can be used when there is a small supply of meat. Or a sweetened omelet can be served for dessert for dinner. This is really an emergency dessert, for as it calls only for eggs, and jam or jelly, it can be made at a moment's notice. For luncheon, of course, the omelet may be the main dish, and for breakfast it provides one of the simplest, lightest ways of serving eggs.

If you have guests in the house who come to breakfast at different times, or if you serve the usual breakfast of today—which means that each member of the family comes to the table as he gets ready for breakfast, an omelet seems at first thought a very poor sort of egg dish to serve. For we all know that an omelet must be eaten the moment it is cooked.

So try serving a separate omelet to each breakfaster. Mix the omelet mixture—eggs beaten up, seasoned with salt, or with the addition of milk or water. Then, as each omelet is wanted, pour a little of the mixture into the omelet pan and cook it in a small omelet of individual size.

Some cooks prepare a cone of heavy paper to stand over an omelet while carrying it from the kitchen to the dining-room, as the cold air striking on the omelet shrinks it very quickly. It is really a good plan to call every one to the table before serving an omelet.

A sweet omelet for dessert should be slightly sweetened before cooking with a teaspoonful of powdered sugar to six eggs. Use also a pinch of salt. Cook spread with jam or jelly, rather lightly, fold and serve.

A bread omelet is easier to make than any other kind, and is delicious to boot. To make it fill a cup with bread crumbs and then fill the cup with milk. When set, add four eggs, beat slightly, then beat with an egg beater until the whole is smooth. Season with salt and pepper and cook in the usual fashion.

(Copyright, 1916.)

TOMORROW'S MENU

Bless my soul, our words used to come out like branched trees, but now a sentence is like raspberry jam on the stage and off."—Charles Reade.

BREAKFAST.
Blackberries, Cereal and Cream.
Minced Beef on Toast.
Coffee.

LUNCHEON OR SUPPER.
Baked Tomatoes.
Baking Powder Biscuit.
Tea, Sweet Omelette with Raspberry Jam.

DINNER.
Vegetable Soup.
Fricassee Chicken.
Scalloped Potatoes, Peas.
Beef Salad.
Tartlets.

Breakfast blackberries—Have the blackberries thoroughly chilled and then serve them on a tablespoonful of chopped ice for each dish.

Baked tomatoes—Take large tomatoes and cut them in two and fill the bottom of a baking dish. Sprinkle with pepper, salt and butter, and bake. When baked put each half on a thin slice of toast. Make a gravy with one tablespoonful of flour and four of rich milk, added to the liquid in the tomatoes are baked. Pour this over the toast.

Beef salad—Boil medium sized beefs, cut off the top and scoop out the center. Chop this fine, mix with an equal quantity of peas and mayonnaise. Then fill the beefs with this mixture, and garnish with a teaspoonful of mayonnaise on each beef. Serve on crisp lettuce leaves.

Another Frohman Story.

Every now and then you run across a new and amusing story about Charles Frohman, for there are more now in circulation than when he was here. The Frohman legend is already in the making. There is this one. Frohman was in London, when there came in his morning's mail to the Savoy a communication from one who had been an actress in his companies and who had since married and become a great lady. He opened the envelope, and found there in a formal card announcing that his erstwhile star would be "At Home" on such and such an afternoon. Out came the famous blue card, always carried, and before the card went back there was written on the other side just this: "So will I—C. F."

August Sale of NEW FURS

BEGINS

This, Monday, Morning
At Much Less Than
Regular Season's Prices

Time and again we have demonstrated that our public is willing to purchase out of season if the savings offered make it worth while.

This is the ninth year in which we have held an advance sale of furs, and it is only necessary for us to say that the furs represented in this sale are new and fashionable—the very latest word in fashion.

It excels in the quality and richness of the pelts.

It dominates in the exclusiveness of its styles.

It presents fur fashions heretofore unshown.

It is impressive for its remarkable savings.

Furs will have their greatest vogue this coming season, without question, and we have every reason to believe that Good Furs will be difficult to procure, if not really scarce.

Our preparations for this sale were, therefore, made much earlier than usual, and at prices much less than even now prevail in the fur market.

Every woman will be interested in the New Styles, New Models, New Colors.

One thing this Fur Sale will emphasize above everything else, and that is the fact that designers of furs never reach a limit in the creation of beautiful and elegant pieces. Each season we are prone to entertain this view, but this display and sale will at once convince you of the charm and grace of these newest modes and their total originality.

To buy furs now means to buy them at prices much less than will prevail during the regular season.

Third floor—G. St.

Woodward & Lothrop
New York—WASHINGTON—Paris.



PERSONALITIES I HAVE MET.
ALICE BRADY.

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A VERY merry laugh, full of youthful and joyous magnetism, was closely followed by Miss Alice Brady, for we jokingly tell her that her laughter always precedes her and given if she wore gum shoes or put on a Charlie Chaplin make-up or a Pinkerton sombrero she could never deceive us for one moment once she opened her mouth and we caught a faint echo of her tinkling laughter.

"I just can't help it," she giggled again. "I am so full of happiness all of the time that it just bubbles over!"

We studied her for a moment—her merry, sparkling eyes and her apple-red cheeks, for truly she is one of the rarest specimens of health I have ever seen. She is straight and broad and full-throated, with red lips, white, even teeth and dark hazel eyes, which have such a merry twinkle in them that you smile at her whether you expected to or not.

I went to see her in her picture, "La Boheme," when it was appearing at the Loew theater, and thought she was so clever in the role of Mimi, which is a very difficult one, especially for a girl of such blooming spirit and health. But even though we professional women are more conscious than the public that what we see before us is a clever actress playing a role, we are just as touched as they by any moment of sorrow or emotion.

I know that when Mimi was dying I made quite a rustling sound, opening my pocketbook to get out my handkerchief and dab it to my eyes. But, to go me one better, there was an old lady sitting in back of me who took Mimi's death so seriously that I could hear a sharp intake of breath which sounded mighty like a vigorous sob.

And to think the poor little thing's gone and died," she lamented, when the picture was over and the lights were swung on. Then, lo, and behold! the little old lady wasn't any happier than I when Alice Brady herself appeared

upon the stage and acknowledged the hearty applause of the audience. "For Ian's sake!" said the little old lady, "You don't tell me that's the girl that just died!"

As she addressed her conversation to all of us, we all turned and acknowledged it, consciously trying to hide a little grin which tickled the corners of our mouths. The old lady took her seat again and listened in open-mouthed wonder to Alice's little speech of "I thank you."

And then she sang two very cunning little songs, which received a thundering applause, for Miss Brady will be remembered as having sung the leading roles in the Sullivan-Conscience operas.

Lamps For the Country Home

The B. & H. Reading Lamps are the best type of oil lamps for use in the country home. We offer them in Nickel and Old Brass. Priced from \$1.75 to \$2.25. Shades of various colors from 60 cents to \$1.50.

Pottery Vases for Lamps

in a variety of artistic shapes and colors. The vase is converted into a lamp by placing an oil font in the top. A pleasing combination is effected by the use of a wicker shade.

Dahn & Martin Co.
Pottery, Porcelain, China, Glass, Silver, Etc.

1215 F St. and 1214-18 G St.

AMUSEMENTS.

B. F. KEITH'S
Mat. 2c. Eve. 2c. to 10c. Every Day.

MLLE. RASCH
And Elmer Corbys Beautiful In "Ball Divertissements Classiques"

Andrew Tombs & Louis Wentworth
Mary K. "SOME POLITICIAN"

Seven Other Stellar Rank
NEXT WEEK—Sophie Tucker, Hot Five
Kings of Symphonies, Hugs & Wishes, Etc.

LOEW'S COLUMBIA
Continues, Mon. Aft. 10c. 12c. 15c. 20c. 25c. 30c. 35c. 40c. 45c. 50c. 55c. 60c. 65c. 70c. 75c. 80c. 85c. 90c. 95c. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50. 7.00. 7.10. 7.20. 7.30. 7.40. 7.50. 8.00. 8.10. 8.20. 8.30. 8.40. 8.50. 9.00. 9.10. 9.20. 9.30. 9.40. 9.50. 10.00. 10.10. 10.20. 10.30. 10.40. 10.50. 11.00. 11.10. 11.20. 11.30. 11.40. 11.50. 12.00. 12.10. 12.20. 12.30. 12.40. 12.50. 1.00. 1.10. 1.20. 1.30. 1.40. 1.50. 2.00. 2.10. 2.20. 2.30. 2.40. 2.50. 3.00. 3.10. 3.20. 3.30. 3.40. 3.50. 4.00. 4.10. 4.20. 4.30. 4.40. 4.50. 5.00. 5.10. 5.20. 5.30. 5.40. 5.50. 6.00. 6.10. 6.20. 6.30. 6.40. 6.50.